

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	LIDO - SANDWICH STATION	21	1	No	THE SPLASH GUARDS NEXT TO THE HANDWASH STATION WERE INSTALLED WITH POP RIVETS, WHICH MAKES THE AREA NOT EASILY CLEANABLE. THE SHIELDS WILL BE REMOVED AND MODIFIED AS PER RECOMMENDATION BY USPH INSPECTOR.
2	LIDO - SANDWICH STATION	27	0	No	THERE WAS FOOD RESIDUE UNDERNEATH THE SPLASH GUARDS. CORRECTED DURING INSPECTION
3	LIDO - BUFFET SERVICE ISLANDS	19	0	No	FOOD ITEMS WERE NOT PLACED FAR ENOUGH UNDERNEATH THE SNEEZE GUARDS TO BE PROPERLY PROTECTED. CORRECTED DURING INSPECTION. DECORATIONS REARRANGED TO ENSURE FOOD ITEMS ARE COMPLETELY PROTECTED.
4	LIDO - HOT GALLEY	21	1	No	THERE WERE A NUMBER OF REACH-IN REFRIGERATORS THAT HAD LOOSE GASKETS ON THEIR DOORS. GASKETS WERE REMOVED FOR CLEANING AND NOT SECURED PROPERLY. NOW SECURED.
5	LIDO GALLEY	21	1	No	AMBIENT AIR TEMPERATURE MEASURING DEVICES WERE NOT ALWAYS PLACED IN THE WARMEST PART OF THE REACH-IN REFRIGERATOR UNITS. CORRECTED DURING INSPECTION. STAFF INSTRUCTED TO PLACE THERMOMETERS JUST INSIDE UNIT DOORS.
6	LIDO HOT GALLEY	21	1	No	THE SEALANT ON THE CORNERS OF THE ALTO-SHAAM UNITS MAKES THIS AREA DIFFICULT TO CLEAN. TOO MUCH SEALANT USED. WILL BE REMOVED AND RE-SEALED.
7	MAIN GALLEY-DECK #5	30	1	No	SOAP DISPENSER WAS MISSING AT THE HANDWASH STATION. THE DISPENSER WAS REPLACED IMMEDIATELY. CORRECTED DURING INSPECTION. SOAP DISH HAD FALLEN OFF BULKHEAD JUST PRIOR TO INSPECTION.
8	MAIN GALLEY-DECK # 5	22	0	No	ONE FINAL RINSE NOZZLE WAS NOT OPERATING. CORRECTED DURING INSPECTION. NOZZLES WILL BE CHECKED MORE OFTEN TO ENSURE THEY ARE NOT BLOCKED AND ARE OPERATING EFFICIENTLY.
9	MAIN GALLEY-DECK #5 BAKERY	26	3	Yes	SEVERAL SOILED COVERS FOR THE BREAD BAKING CONTAINERS WERE STORED AS CLEAN. CORRECTED DURING INSPECTION. STAFF INSTRUCTED IN THE PROPER CLEANING METHODS AND STORING OF ITEMS IN THE CORRECT DESIGNATED AREAS.
10	MAIN GALLEY-DECK # 5 POTWASH	24	3	Yes	THE SANITIZING RINSE WAS MEASURED AT 154.5 °F. THE SANITIZING RINSE SHOULD BE 171°F. SANITIZING SINK HAD JUST BEEN REFILLED AND HAD NOT REACHED THE REQUIRED TEMPERATURE. STAFF HAD BEEN INSTRUCTED NOT TO USE SINKS UNTIL THE REQUIRED TEMPERATURE IS REACHED. THE TEMPERATURE OF THE WATER IS TO BE CHECKED MORE OFTEN. WE ARE LOOKING INTO THE POSSIBILITY OF PLACING THERMOMETERS ABOVE THE SINKS SO THAT THE TEMPERATURE CAN BE MONITORED AT ALL TIMES.
11	MAIN GALLEY-DECK # 4	27	0	No	THREE DISH TROLLEYS WERE SOILED WITH DRIED FOOD DEBRIS. CORRECTED DURING INSPECTION.
12	MAIN GALLEY-DECK # 4 WAREWASHER	22	0	No	

ONE FINAL RINSE SPRAY NOZZLE HAD AN IRREGULAR SPAY PATTERN.

NOZZLE ADJUSTED. CORRECTED DURING INSPECTION.

13	MAIN GALLEYDECK 4-POTWASH	24	3	Yes
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THE SANITIZING RINSE WAS MEASURED AT 170°F. THE SANITIZING RINSE SHOULD BE 171°F.

SANITIZING SINK HAD JUST BEEN REFILLED AND HAD NOT YET REACHED THE REQUIRED TEMPERATURE. STAFF INSTRUCTED NOT TO USE SINKS UNTIL THE REQUIRED TEMPERATURE OF 171 IS REACHED. WATER TEMPERATURE TO BE CHECKED MORE FREQUENTLY. WE ARE LOOKING INTO THE POSSIBILITY OF PLACING THERMOMETERS ABOVE THE SINKS SO THAT TEMPERATURES CAN BE MONITORED AT ALL TIMES.

14	CREW GALLEY	27	0	No
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A DRAWER FOR THE STORAGE OF SOUP CUPS WAS SOILED WITH FOOD DEBRIS.

CORRECTED DURING INSPECTION.

15	CORRECTIVE ACTION STATEMENT	*	0	No
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IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .